

Wine & Cheese by TCC's August 2009 Wine Club

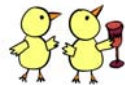
This month's first selection is Quivira (pronounced "key-VEER-ah!") Dry Creek Valley Sauvignon Blanc from the Fig Tree Vineyard. This vineyard, named for a majestic 130-year old Black Mission fig tree that stands amongst the vines, became certified 100% organic and Biodynamic® in late 2005. As the winery tells the story, Tony Castellano, vineyard manager, was clearing the fields with a bulldozer for the first plantings while the original owner, Holly Wendt, was on the adjacent hillside. When she spotted the bulldozer as it made its turn toward the tree, Holly came sprinting down the hill as Tony and the bulldozer ambled toward the fig tree . . . needless to say, Holly won. Arms outspread, and voice at full pitch, she declared the ancient fig tree a sacred object. Consequently, the vineyard was planted around the fig tree and Tony has been taking care of it ever since.

The second selection is Melville Estate Syrah Verna's Vineyard 2007. This vineyard is named in honor of Ron Melville's (founder of Melville Vineyards) mother, Verna. Melville Vineyards is located in Lompoc's Santa Rita Hills, located in the western Santa Ynez Valley of Santa Barbara County, California. Verna's Vineyard demonstrates Melville Winery's commitment to produce world-class Burgundian and Northern Rhone style wines from Santa Barbara County. Verna's Vineyard is located on the sandy soils of Cat Canyon and enjoys a cool and coastal climate. Cat Canyon lies within a small pocket of mountain ridges just two miles north of Los Alamos in the Santa Barbara County Appellation. Verna's vineyard benefits from the westerly winds and the marine fog layer, which funnel through the hills from the Pacific Ocean. The cooling winds create a long growing season perfect for Pinot Noir, Chardonnay, Syrah and Viognier.

In the following pages, there is some information regarding your wine club selections. First, you'll find maps* showing the regions where the wines were produced. Next, you will see a description of each wine, some technical information on the wines, and food pairing suggestions.

As always, your feedback is encouraged. Please call us or stop by with your comments regarding our selections.

Have a great month!
The Gang at TCC



Wine & Cheese by TCC

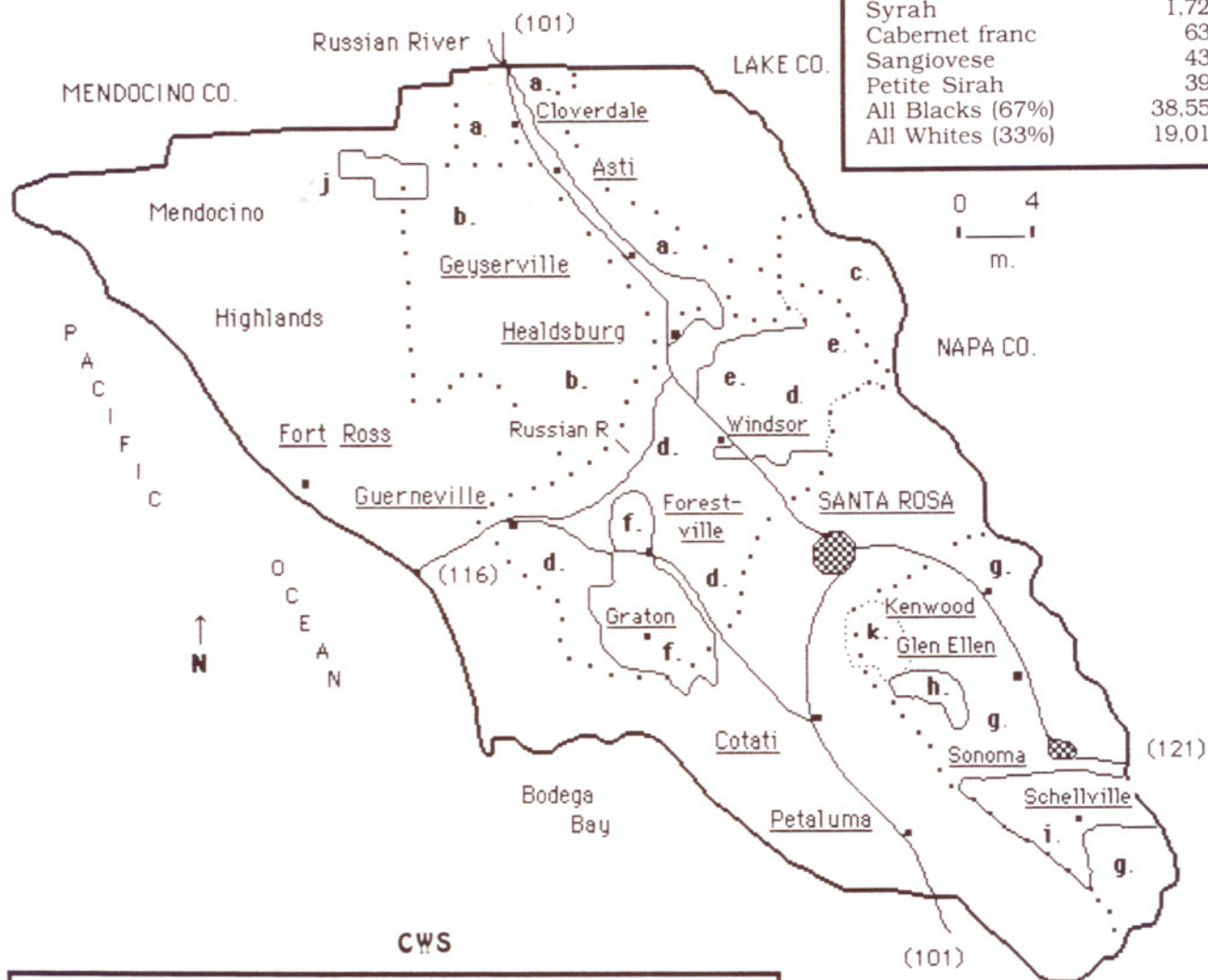


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#5 -- SONOMA COUNTY

# WINERIES	VINEYARD AREA
190	57,572 acres (80% bearing)
2002	

MAJOR WINE VARIETIES (acres)	
Chardonnay	15,558
Cabernet-Sauvignon	11,785
Pinot noir	10,018
Merlot	7,287
Zinfandel	5,052
Sauvignon blanc	2,100
Syrah	1,726
Cabernet franc	636
Sangiovese	430
Petite Sirah	399
All Blacks (67%)	38,559
All Whites (33%)	19,011



VITICULTURAL AREAS * (planted acres)	
a. Alexander Valley (7,000)	g. Sonoma Valley (6,000)
b. Dry Creek Valley (9,100)	h. Sonoma Mountain (750)
c. Knight's Valley (1,100)	i. Los Carneros (with Napa: 9,000--about 50/50 split)
d. Russian River Valley (9,000)	j. Rockpile (120)
e. Chalk Hill (1,500)	k. Bennett Valley (proposed: 650)
f. Sonoma County Green Valley (1,200)	

* in addition, all of western coastal Sonoma, as well as the Dry Creek VA, is known as the "Sonoma Coast" VA, while an umbrella VA known as "Northern Sonoma" envelops the Dry Creek, Alexander, Russian River & Knight's Valley VAs as well as most of the Sonoma County Green Valley VA.



#10 -- SANTA BARBARA COUNTY

VITICULTURAL AREAS *

a. Santa Maria Valley
(partially in SLO: c. 40% of the county's total vineyard area)

b. Santa Ynez Valley
(c. 24% of the county's vineyard area)

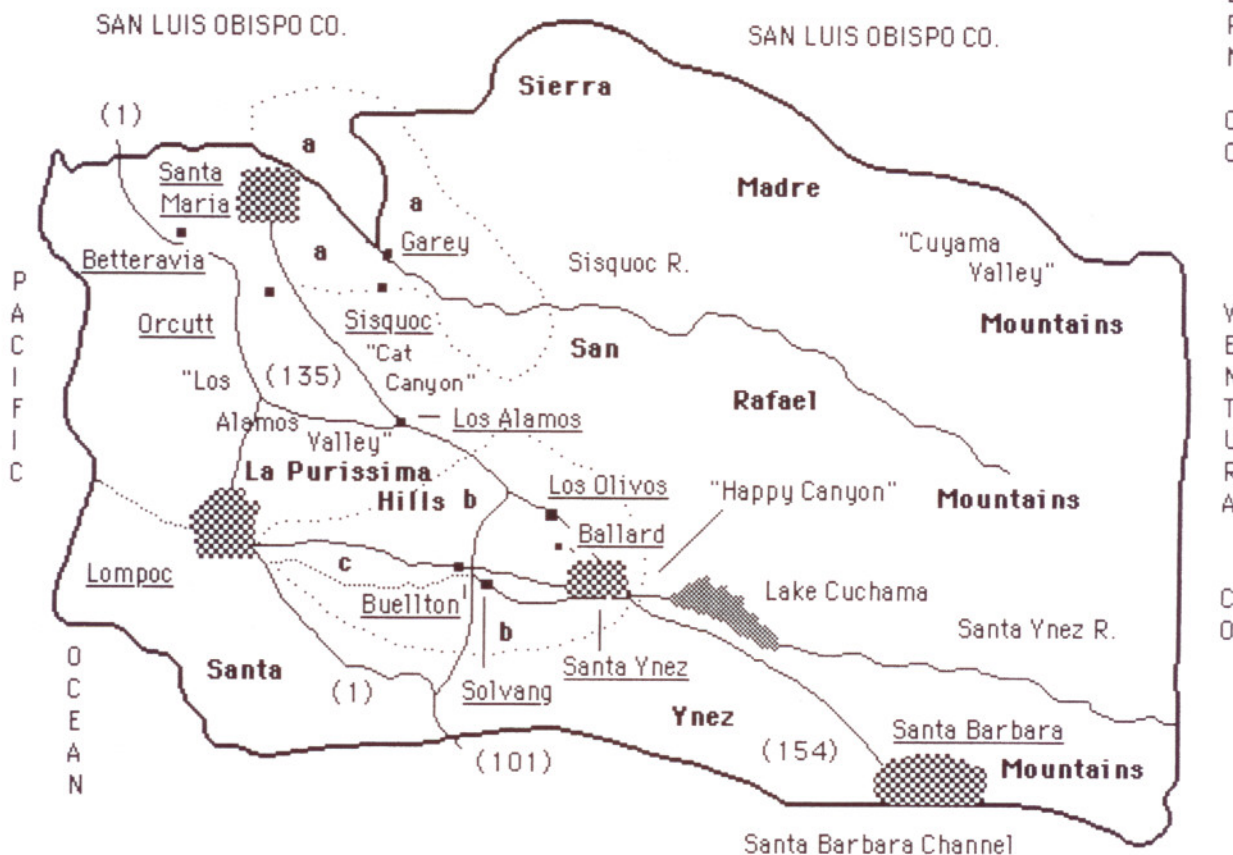
c. Santa Rita Hills (within the Santa Ynez Valley VA)

(in addition, the western half of the county is part of the "Central Coast" VA).

*about 5,000 of the county's vineyard area (mostly Chardonnay) is planted in the cool Los Alamos Valley/Cat Canyon zones between the two VAs; in addition, the warmish Cuyama Valley to the east is showing increasing potential.



0 5
miles



MAJOR WINE VARIETIES (acres) 2002

Chardonnay	8,953
Pinot noir	2,774
Syrah	1,330
Cabernet-Sauvignon	1,313
Merlot	1,154
Sauvignon blanc	471
White Riesling	222
Gewürztraminer	221
Chenin blanc	209
All whites (61%)	11,174
All reds (39%)	7,273

CWS

WINERIES

100

VINEYARD AREA

18,449 acres

Quivira Dry Creek Valley Sauvignon Blanc

Type:	White
Varietal composition:	100% Sauvignon Blanc
Vineyard Location:	Dry Creek Valley
Vintage:	2007
Country:	USA
Alcohol:	14.1%
Age-ability:	Drinks best now

Winemaking Philosophy and Vinification Details

Quivira Vineyards is a small, family owned winery located in the heart of Sonoma County's Dry Creek Valley. The soil has an extensive gravel layer due to its proximity to Dry Creek and Wine Creek which creates the ideal water drainage for the vines. To allow for the bright flavors of the fruit to come through, the winery stopped the practice of partial barrel fermentation and used only temperature controlled stainless steel. The wine is 100% estate Sauvignon Blanc from the Fig Tree Vineyard which is comprised of five distinct sub-blocks.

Tasting Notes

This is the perfect "back porch sipper". It has a nose of lime and pink grapefruit with refreshing flavors of green apple, peach and apricot. It has a lively peach citrus mouthfeel with a delicious mouth-watering acidity.

Pairing Suggestions

Bring on the raw oysters! If that's not your preference, pair this wine with smoked salmon, chicken curry, grilled veggies and fresh goat cheese.

For this month's cheese club selection, enjoy this wine with Uplands Pleasant Ridge Reserve. The tangy nuttiness of the cheese is a perfect match to the steely citrus notes of the wine.

Melville Syrah Estate Verna's 2007

Type:	Red Wine
Varietal composition:	Syrah
Vineyard Location:	Santa Barbara County, California
Vintage:	2007
Country:	USA
Alcohol:	15.3%
Age-ability:	Drink now or cellar for 6-8 years

Winemaking Philosophy and Vinification Details

This wine is made from 100% estate fruit from their ranch in Los Alamos and is composed of six different clones. 75% of the grapes were gently de-stemmed, with 25% remaining as whole-cluster. The wine was fermented in small 1.5 ton open-top fermenters and the total skin and/or stem contact averaged 30 days (a 7 day cold soak, 2+ weeks fermentation and 1 week extended maceration). From the press, the wine was transferred directly into neutral barrel where it remained sur lie (on the lees) with no sulfur dioxide until time for bottling.

Tasting Notes

This wine has a lovely nose of dried herb, anise, white pepper, and lavender. These aromas lead to flavors of black cherry and dark tropical fruits. It is rich and velvety with a deliciously long finish.

Pairing Suggestions

Pair this wine with all of your favorite hearty fare. Try with barbecue baby-back ribs, broiled filet mignon in a balsamic/port reduction, or a hearty pasta marinara. Equally nice with aged cheeses and chocolate desserts.

For this month's cheese selection, pair with the Caciotta di Bufala. The rich fruit and mouth feel of the wine marry perfectly with the tangy richness of the cheese.

Enjoy!